

IDAHO DEPARTMENT OF AGRICULTURE	PRODUCER	DATE
FARM CERTIFICATION REPORT	ADDRESS	TIME A.M. P.M.
	DAILY PRODUCTION lbs.	FREQUENCY OF PICKUP
	NAME OF RECEIVING PLANT	

Farm Certification requires that all "Facilities" listed below be rated "Satisfactory"; that the TOTAL score for the applicable "Methods" is not less than 85% of the total maximum score. Inspection of your farm today showed violations existing in the items checked below. This inspection sheet serves as notification to suspend your certification if the violations noted are not in compliance at the time of the next inspection.

FACILITIES

	SATIS- FACTORY	UNSATIS- FACTORY (Check)			
1. Health of Herd			2. Water supply		
a. Appears healthy			a. Safe, clean		
b. Follows state animal health program			3. Sewage Disposal		

Max. possible score _____
 Points deducted _____
 Numerical score _____
 Percentage score _____

METHODS

	MAX SCORE	SCORE	POINTS OFF		MAX SCORE	SCORE	POINTS OFF
4. Milkhouse/Milkroom				d. Vacuum lines	1		
a. Location and size	1			e. Sanitized before use	5		
b. Lighting and ventilation	2			f. Cleaning supplies available & properly stored	2		
c. Construction				6. Bulk Milk			
(1) floors	3			a. Tank construction.	2		
(2) walls and ceilings	3			b. Clean and good condition	5		
(3) doors, screens and partitions	3			c. Milk cooled promptly & properly held (temp. ___ F°)	5		
d. Facilities, (water, wash vats, racks)	2			d. Properly located	2		
e. Usage for milk handling and utensil care only	2			e. Outside slab and hoseport	1		
f. Cleanliness and flies	4			7. Barn or Milking Area			
g. Single service items properly stored	1			a. Size and arrangement	1		
h. Pesticides, antibiotics and insecticides properly stored	5			b. Powl, swine & other animals properly confined	1		
5. Utensils and Equipment				c. Lighting and ventilation	1		
a. Milking machines (head, claw, pulsator, inflations, tubes, air hoses, etc.) - good condition, clean, properly stored	6			d. Floors & gutters, clean, good repair	4		
b. Pails, strainers and other utensils - good condition, clean, properly stored	4			e. Walls & ceilings, clean,	4		
c. Milk lines	5			f. Pens & alleyways clean	3		
				8. Premises well kept	2		
				9. Yard or Loafing Area			
				a. Clean and drained	3		
				b. Manure properly handled & stored	3		
				10. Milking Procedures			
				a. "Abnormal Milk Program" followed	4		
				b. Cows clean	2		
				c. Udders & teats washed, sanitized & dry before milking	3		
				d. Milker's clothing clean, no cuts or sores	2		
				e. Milk stools & surcingles clean properly stored	1		
				f. No dusty operations during milking	1		
				g. Feed bin kept clean, free from foul odors	1		

REMARKS: Explain why points deducted

100

On the basis of this inspection, the farm is: _____ Certified	Inspector	Producer
_____ Probational _____ Certification Revoked		